

Claims

1. A process for producing a chocolate drink containing at least 2% of cocoa, comprising the following stages:
 - 5 (i) inserting, into a coffee machine operating by percolation under pressure of a dose of coffee, a capsule containing a concentrate of the chocolate drink,
 - 10 (ii) injecting water in order to solubilize the concentrate, and
 - (iii) recovering the chocolate drink.
2. The process as claimed in claim 1, characterized in that the concentrate contains, as a combination in its composition, a taste enhancer and cocoa powder.
- 15 3. The process as claimed in claim 2 or 3, characterized in that said concentrate has a percentage of dry matter of 60 to 90%, inclusive, and is completely solubilized by the passage, at a temperature of 60 to 70°C and at a maximum pressure of 6×10^5 Pa, of a maximum of 90 g of water.
- 20 4. The process as claimed in any one of claims 1 to 3, characterized in that the concentrate has a density of 1.15 to 1.45, inclusive.
- 25 5. The process as claimed in any one of claims 1 to 4, characterized in that the concentrate has a viscosity of between 1300 and 2900 mPa/s.
- 30 6. The process as claimed in any one of the preceding claims, characterized in that said concentrate is in liquid form.

7. A concentrate of instant chocolate drink, characterized in that it contains, as a combination, a cocoa taste enhancer and cocoa powder.
- 5 8. The concentrate as claimed in claim 7, characterized in that it is completely solubilized by the passage of a maximum of 90 g of water, said water being at a temperature of 60 to 70°C and at a maximum pressure of 6×10^5 Pa, for a percentage 10 of dry matter of 60 to 90%, inclusive.
9. The concentrate as claimed in claim 7 or 8, characterized in that it has a density of 1.15 to 1.45, inclusive.
- 15 10. The concentrate as claimed in any one of claims 7 to 9, characterized in that it has a viscosity of 1300 to 2900 mPa/s, inclusive.
- 20 11. The concentrate as claimed in any one of claims 7 to 10, characterized in that it is in liquid form.
12. A capsule for a coffee machine operating by percolation under pressure, characterized in that 25 it contains a concentrate according to any one of claims 7 to 11.
- 30 13. The capsule as claimed in claim 12, characterized in that its useful volume is from 10 to 40 ml, inclusive.
14. The use of the concentrate as claimed in any one of claims 7 to 11 or of a capsule as claimed in claim 11 or 13 for the manufacture of a chocolate 35 drink.
15. The use of a coffee machine operating by percolation under pressure of a dose of coffee

packaged in a capsule, for the manufacture of a chocolate drink containing at least 2% of cocoa.

16. The use of a coffee machine as claimed in claim 15,
5 characterized in that the pressure delivered by the machine is at least 4×10^5 Pa.